

COURSE DESCRIPTION

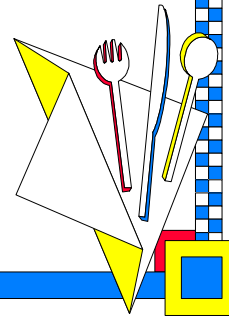
An accelerated survey and review of principles and application of sanitary food service, designed to promote the skills of managers serving food in all establishments licensed by the Commonwealth of Virginia. Upon successful completion of the course, students will be registered in the National Restaurant Foundation, and will be awarded a Certificate of Merit.

The demonstration of knowledge requirement in the new Virginia Food Regulations (effective March 1, 2002) can be fulfilled by successful completion of this course.

TOPICS COVERED

- ◆ Providing Safe Food
- ◆ Sanitation and Health
- ◆ Establishing a Food Safety System (HACCP)
- ◆ New Virginia Food Regs
- ◆ Crisis Management

FOODSERVICE MANAGERS CERTIFICATION COURSE



ServSafe Essentials



VDH VIRGINIA
DEPARTMENT
OF HEALTH
Protecting You and Your Environment
www.vdh.state.va.us

March 14, 2006
March 21, 2006
March 28, 2006
April 4, 2006 (if needed due
to inclement weather)
8:30 a.m. to 4:30 p.m.

Presented by:
Henrico County Health Department
Richmond, VA 23273



What is it?

A course developed by the National Restaurant Association, taught by certified Environmental Health Specialists. Successful completion of this course qualifies the individual as a Nationally Recognized Certified Food Service Manager.

Who may attend?

Food Service Owners, Supervisors and Managers.

Where will the class be given?

Henrico Human Services Building, 8600 Dixon Powers Drive, Second Floor.

How much time will it take?

This is a 3-day course given on consecutive Tuesdays. Classes will start at 8:30 a.m. each day and will end at 4:30 p.m. Registration is at 8:00 a.m. on the first day.

What is the cost?

\$175 includes tuition, text, National Certification Examination, and training aids.

What are the Benefits?

Understanding and prevention of foodborne illness in your restaurant



Knowledge of HACCP: Hazard Analysis Critical Control Point, an important risk prevention tool for the 21st century



Empowering owners, supervisors, and managers with techniques to train your employees in safe food handling practices



Forming partnerships with your health inspector and the Henrico County Health Department

REGISTRATION INFORMATION

NAME _____ Home/Cell Phone # _____
ADDRESS _____ TELEPHONE _____
CITY _____ STATE _____ ZIP _____
ESTABLISHMENT _____ POSITION _____
ADDRESS _____

Please complete and return with check to:

Henrico County Health Department
P. O. Box 27032
Richmond, VA 23273

Advance registration is required. Please call (804) 501-4529 for registration or additional information.

